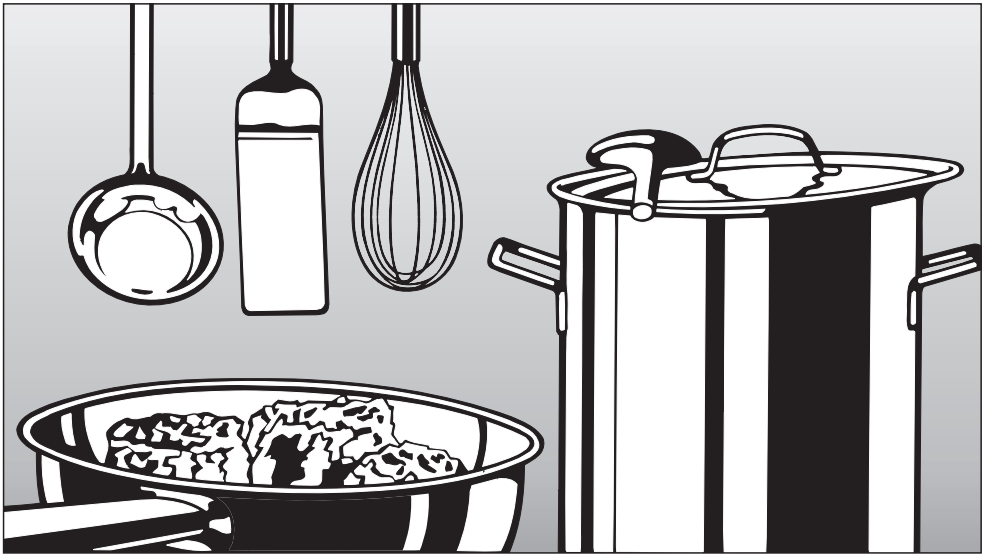
Miele

Operating and Installation instructions



Ceramic hobs
KM 5670
KM 5673

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 06 681 280

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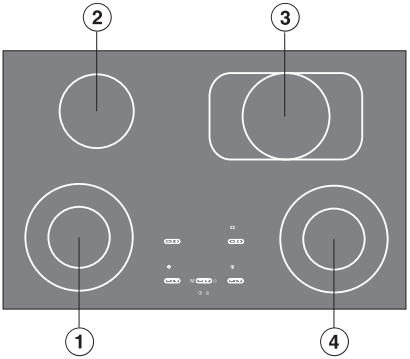
KM 5670

Hob



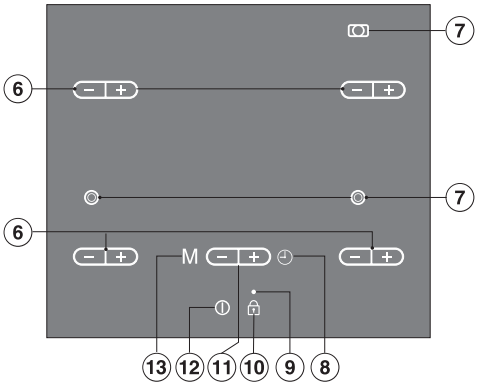
Cooking zones

①④ Double circle zones

② Single circle zone

③ Extended cooking zone

Control panel



Sensor switches for

⑥ Setting the power level

⑦ Switching on an extended area

⑧ Setting the timer, changing between functions, selecting a cooking zone

⑩ Safety lock

⑪ Setting the time/
Selecting the memory programme

⑫ Hob ON/OFF

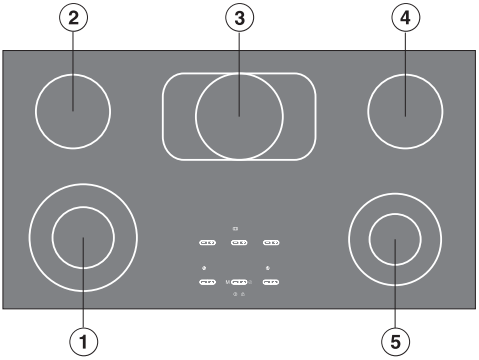
⑬ Memory function

Indicator lamp for

⑨ Safety lock

KM 5673

Hob



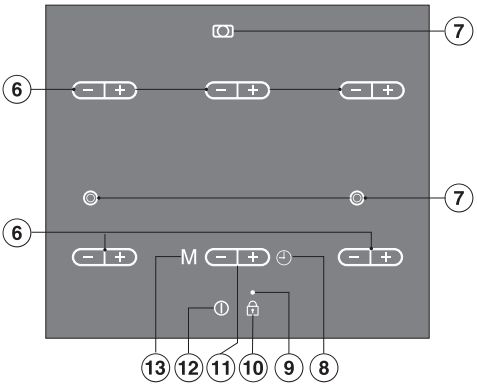
Cooking zones

①⑤ Double circle zones

②④ Single circle zones

③ Extended cooking zone

Control panel



Sensor switches for

⑥ Setting the power level

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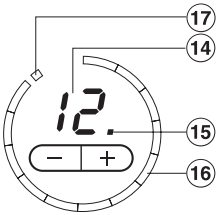
Indicator lamp for

⑨ Safety lock

Guide to the appliance

Cooking zone display



⑭ Displays:

0	=	Cooking zone ready for use
1 to 12	=	Power levels
H	=	Residual heat
F	=	Fault (see "Safety switch-off")
A	=	Auto heat-up when the power setting range has been extended
P0 etc.	=	Programme (see "Programming")
S0 etc.	=	Status (see "Programming")

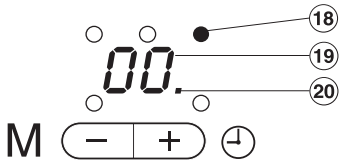
⑮ Indicator lamp for extending the power setting range (see "Programming")

⑯ Light ring: The number of curved lines lit up matches the power setting chosen (exception: see "Cooking with Auto heat-up")

⑰ Indicator lamp for outer circle of double/extended cooking zones

Timer/Memory display

(Example)



⑱ Indicator lamp for relevant zone, e.g. of the rear right cooking zone

⑲ Display for Time/Memory programme
00 to *99* = Time
P1 to *P5* = Memory programme

⑳ Memory programme indicator lamp

Cooking zones

Cooking zone	KM 5670		KM 5673	
	∅ in cm	Rating in watts for 230 V	∅ in cm	Rating in watts for 230 V
	14.5 / 21.0	1000 / 2200	14.5 / 21.0	1000 / 2200
	14.5	1100	14.5	1100
	-	-	17.0 / 17.0 x 29.0	1500 / 2600
	17.0 / 17.0 x 29.0	1500 / 2600	14.5	1100
	10.0 / 18.0	600 / 1800	10.0 / 18.0	600 / 1800
		Total: 7700		Total: 8800

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on its installation, safety, use and maintenance.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety.

Keep these instructions in a safe place for reference, and pass them on to any future user.

Technical safety

▶ The appliance must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Do not connect the appliance to the mains electricity supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ Never open the casing of the appliance.
Tampering with electrical connections or components is highly dangerous to the user and can cause operational faults.

Correct use

▶ For safety reasons this appliance must only be operated after it has been built in. This is necessary to ensure that all electrical components are shielded.

▶ This appliance is intended for domestic use only and is not to be used for commercial purposes.

▶ Do not leave the appliance unattended whilst it is in use.
Pans that have boiled dry can cause damage to the ceramic surface for which the manufacturer cannot be held liable.
Boiling fat or oil could ignite and cause a fire.

▶ Use this appliance for the preparation of food only. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

▶ During prolonged or intensive use of the appliance, the frame gets hot and the control panel can also heat up. This is quite normal and does not indicate a fault.

Safety with children

▶ Use the safety lock to prevent children operating the appliance or altering the settings.

▶ The appliance is only intended for use by adults who have read these instructions.

▶ This appliance is not a toy! To avoid the risk of injury, keep children well away, and do not allow them to play with it or use the controls. They will not understand the potential dangers posed by it. They should be supervised whenever you are working in the kitchen.

▶ Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding. Special hob guards are available from good retail outlets.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Protecting the appliance from damage

▶ Do not use pots and pans on the ceramic hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.

▶ Never heat an empty pan unless the manufacturer of the pan expressly states that you can do so. This could damage the appliance.

▶ Keep the hob clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.

▶ Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot, using a shielded scaper blade. Take care not to burn yourself.
If residues are allowed to cool before being removed, the ceramic surface will be susceptible to pitting or even cracking.
Once the residues have been removed, allow the cooking zone to cool down, and then clean with a suitable proprietary ceramic hob cleaner.

▶ To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

▶ Do not use a steam cleaner to clean this appliance. The steam could reach the electrical components and cause a short circuit.

▶ Never place hot pans on the area around the controls. This could damage the electronic unit underneath.

Protection from burning and scalding

▶ The surface of the appliance is hot when in use, and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not heat up unopened tins of food on the hob, as pressure will build up in the tin and it can explode. This could result in injury and scalding or damage.

▶ Do not use the appliance as a resting place for anything else. When the appliance is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning.
Depending on the material, other objects left on the hob could also melt or catch fire.
Damp pan lids might adhere to the ceramic surface and be difficult to dislodge.
Switch the cooking zones off after use.

▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.

▶ If oil or fat catches fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

Appliance faults

▶ In the event of damage or a defect, switch off the appliance immediately. Disconnect completely from the electricity supply. Contact the Miele Customer Contact Centre.
Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

▶ If there is any damage to the ceramic surface, the appliance must be disconnected from the mains electricity supply immediately, and not used until it has been repaired. Danger of electric shock.

▶ If the connection cable is damaged, this must be replaced by a suitably qualified electrician with a special connection cable of type H 05 W-F or H 05 RR-F, available from the Miele Customer Contact Centre.

▶ Repairs may only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

Futher safety notes

▶ When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of the food and its temperature.
Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures, and could damage the ceramic surface and catch fire.

▶ If a domestic animal gets onto the hob, a sensor could be touched and a cooking zone switched on. Keep pets away from the hob at all times.

▶ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

Caring for the environment

Disposal of the packing material

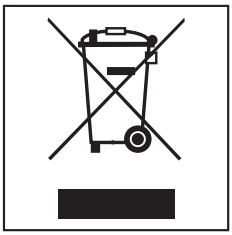
The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre, and ensure that it presents no danger to children while being stored for disposal.
It should be disconnected from the mains electricity supply by a competent person.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

Remove any protective wrapping and stickers.

Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Heating up for the first time

On hobs with bevelled glass edges, a small gap may be visible between the hob and the worktop during the first few days after installation. This gap will reduce with time as the appliance is used and will not affect the electrical safety of your appliance.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any fumes given off do not mean that the appliance is defective or has been wrongly installed, and they are not harmful to health.

Calibrating the sensor switches

Automatic calibration

To ensure trouble free operation, the sensors

– need to be recalibrated after installation and each time the electricity supply fails, e.g. after a power cut.
The safety lock indicator lamp lights up during automatic calibration, and the hob cannot be switched on.

– adjust themselves constantly whilst the hob is in use.

If automatic calibration is unsuccessful, an *A* lights up in the cooking zone display on the left and right at the front, and an *F* lights up on the left at the back. Numbers light up in the cooking zone display on the right at the back and in the Timer/Memory display.

If this happens, recalibration will have to be carried out manually.

Manual calibration

- Make sure that there is no direct light (from the sun or from an artificial source) falling onto the hob. The area surrounding the hob must not be too dark, nor should the relationship between light and shade be constantly changing.
- Make sure that there is nothing covering the sensors or the hob. Take any pans off the hob and wipe away any food deposits.
- Interrupt the power supply to the hob for approx. 1 minute.

Reconnect the hob to the electricity supply. The electronic unit will reset the sensitivity levels of the sensors.

If this does not solve the problem, please call the Miele Service department.

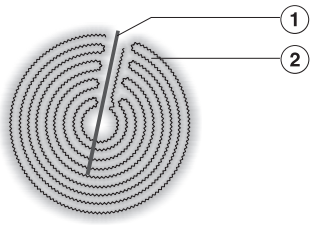
Single circle cooking zones have one heating element, whilst double circle (vario) cooking zones and extended zones have two. Depending on the model, the heating elements may be separated by an isolating ring.

Each cooking zone has overheating protection (a temperature limiter), which stops the ceramic surface from becoming too hot (see "Overheating protection").

When a power level is selected, the heat switches on and the element can be seen through the ceramic surface.

The heat output of the cooking zones depends on the power level selected, and is electronically regulated. This controls the "timing" of a cooking zone, switching the element on and off.

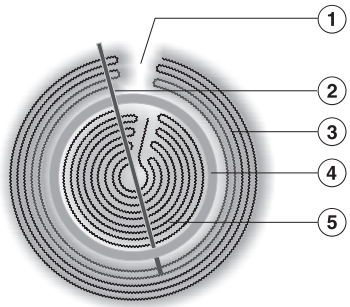
Single circle zone



① Overheating protection

② Heating element

Double circle zone



① Technically necessary, not defective

② Overheating protection

③ Outer heating element

④ Isolating ring

⑤ Inner heating element

Sensor switches

This hob is equipped with electronic sensor switches which react to finger contact.
To operate a cooking zone, touch the relevant sensor. Each time you touch a sensor switch, an audible tone sounds.

Take care only to touch the middle of the sensor required. Keep the control panel clean, and do not place anything on top of it. The sensors may fail to react or they could mistake the article or any dirt for a fingertip contact, thereby activating a function or even causing the hob to switch off automatically (see Safety switch-off.)
Never place hot pans on the sensor switches. The electronic unit underneath could get damaged.

Switching on

The hob must be switched on before any of the zones can be used.

Do not leave the appliance unattended whilst it is being used.

To switch the hob on:

- Touch the ON/OFF sensor ⏻.

0 appears in each of the cooking zone displays. *00* appears in the Timer/Memory display. If no further entry is made, the hob will switch itself off after a few seconds for safety reasons.

To switch a cooking zone on:

- Select a power setting between *1* and *12* by touching the **-** or **+** sensor.

To select cooking **with** Auto heat-up, press the **-** sensor first (see "Auto heat-up"). To select cooking **without** Auto heat-up, press the **+** sensor first.

If you wish to switch on **another** cooking zone, and the *0* for that zone has already gone out, simply press the **-** or **+** briefly. The *0* will reappear and you can select a power setting (with or without Auto heat-up).

Settings

Cooking process	Settings*	
	standard factory settings (12 settings)	extended settings** (23 settings)
Melting butter, chocolate etc. Dissolving gelatine Preparing yoghurt	1 - 2	1 - 2.
Thickening sauces containing egg yolk and butter Warming small quantities of food/liquid Keeping warm food which sticks easily Cooking rice	1 - 3	1 - 3.
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	3 - 5	3 - 5.
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, potatoes, pulses Cooking broths, pulse soups	4 - 6	3 - 5.
Bringing to the boil and continued cooking of large quantities of food	7	7.
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs etc.	8 - 9	8 - 9.
Frying pancakes etc.	9 - 11	9 - 11.
Boiling large quantities of water Bringing to the boil	11 - 12	11. - 12

* These settings, which envisage approx. 4 helpings, should only be taken as a guide. With deep pans, larger quantities or when cooking without a lid, a higher setting is required. For smaller quantities, select a lower setting.

** If you wish to fine-tune a setting, you can extend the power setting range (see "Programming"). The intermediate setting will be represented by an illuminated dot next to the number.

Cooking with Auto heat-up

When Auto heat-up has been activated, the cooking zone switches on automatically at the highest setting and then switches to the continued cooking setting selected. The heat-up time depends on which continued cooking setting has been chosen (see chart).

As the higher continued cooking settings are generally used for frying food, only a relatively short heat-up time is needed to heat up the pan initially.

Continued cooking setting*	Heat-up time in minutes and seconds (approx.)
1	0 : 30
1.	1 : 15
2	2 : 00
2.	2 : 15
3	2 : 30
3.	2 : 45
4	3 : 00
4.	3 : 30
5	4 : 00
5.	5 : 00
6	6 : 00
6.	7 : 30
7	9 : 00
7.	9 : 10
8	2 : 00
8.	2 : 00
9	2 : 00
9.	2 : 00
10	2 : 30
10.	2 : 30
11	2 : 30
11.	2 : 30
12	-

* The continued cooking settings with a dot after the number are only available if the power level range has been extended (see "Programming").

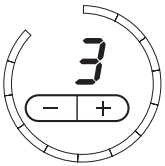
How to activate Auto heat-up

- Switch the cooking zone on by touching the **-** sensor until the required continued cooking setting appears, e.g. 3.

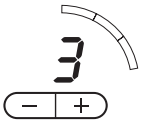
The **12 curved lines** show in the light ring during the Auto heat-up time. After the Auto heat-up time has finished, **only the number of curved lines**, for the relevant **continued cooking setting** which has been chosen, show in the light ring.

Example:

during the Auto heat-up time:



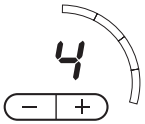
during the continued cooking time:



At any point during the Auto heat-up time you can use **-** or **+** to increase or lower the continued cooking setting. The Auto heat-up time will alter accordingly.

Cooking without Auto heat-up

- Switch the cooking zone on by touching the **+** sensor until the continued cooking setting you require appears in the in the display, e.g. 4.



The same number of curved lines will show in the light ring, i.e. if setting 4 is selected, four segments will light up.

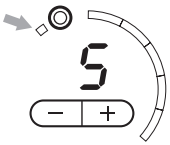
Switching on an extended area

Depending on the model of hob, the outer circle of a double circle zone or the extended cooking zone can be switched on to provide an extended cooking area when cooking with larger pans.

- Switch the zone on by pressing the **-** or **+** sensor, and select a power setting.
- Then press the sensor for the outer circle of the double circle zone or the extended cooking zone ◎.

If a *0* is showing in the cooking zone display, you can touch the ◎ sensor first and then choose a power setting.

A short bar will appear in the top left of the light ring to indicate that the outer circle/extended cooking zone has been switched on (see arrow).



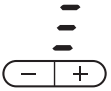
To switch the outer circle or extended cooking zone off, touch the ◎ sensor again or set the display for the zone back to *0*.

Switching off and residual heat indicators

To switch off a cooking zone:

- Touch the **-** and **+** sensors for the zone you want to switch off **at the same time**.

A *0* will light up in the display for that zone for a few seconds. If the cooking zone is still hot, residual heat will then be indicated in the display.



To switch off the hob:

- Touch the ON/OFF sensor ⏻.

This switches off all cooking zones. The residual heat indicator will appear in the display of any cooking zone which is still hot.

The lines of the residual heat indicator go out one after another as the cooking zones cool down. The last horizontal line only goes out when the cooking zone is safe to touch.

Do not touch or place any heat-sensitive objects on the cooking zones while the residual heat indicators are on.
Danger of burning and fire hazard.

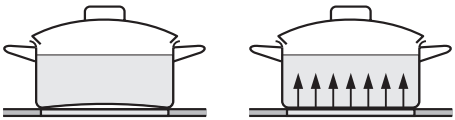
If there is an interruption to the power supply, the residual heat indicators will flash on and off.

Please note that if there is a fault message, the residual heat indicators will not light up even if the cooking zones are still hot.

Pans

– Pans made from any material can be used on a ceramic hob.

– However, the best pans are those with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.



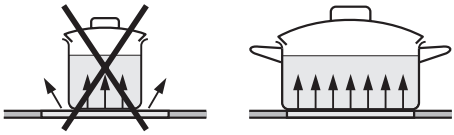
Cold Hot

– Pans made of glass, ceramic or stoneware are less suitable, as they do not conduct the heat so well.

– Do not use pots and pans on the ceramic hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.

– Place pans carefully into position on the hob. Sliding them across the surface can cause scuffs and scratches.

– Check that the diameter of the pan base is wide enough for the cooking zone so that heat is not lost unnecessarily. Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base

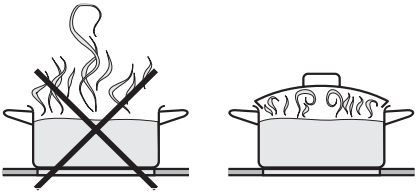


(generally smaller) is more important.

Too small Suitable

Tips on saving energy

– Use a pan lid whenever possible to minimise heat loss.



Uncovered Covered

– Select a smaller pan when cooking small quantities. A small pan on a small cooking zone uses less energy than a large, partially filled pan on a large cooking zone.

– Use as little water as possible to cook with, and reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.

– When cooking for a long time, switch the cooking zone off about 5 to 10 minutes before the end of the cooking time. In this way, use is made of the residual heat.

Timer and Memory function

Introduction

The hob is fitted with:
- a minute minder (Timer function)
- automatic switch-off for the cooking zones (Timer function)
- a memory function.

These functions are described **one by one** on the following pages. The Combi mode is described in the section of that name.

You can set a time of *1* to *99* minutes using the Timer function. Use the **-** sensor to reduce the time from *99* to *00* and the **+** sensor to increase the time from *00* to *99*. The display can be put back to *00* by touching **-** and **+** at the same time.

On all functions, *00* will appear in the display for a few seconds at the end of the time, and an audible tone will sound at the same time. To turn the audible tone off before it has finished, touch the ◴ sensor.

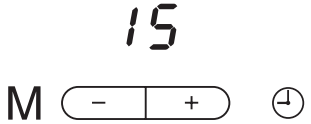
Setting the minute minder

The minute minder can be used with the hob switched on or off. It works like a manual kitchen timer.

■ Touch the ◴, **-** or **+** sensor.

00 will show in the Timer/Memory display.

■ Touch the **-** or **+** sensor until the time you require appears in the display, e.g. 15 minutes.



The time then counts down in minutes. The time remaining can be seen in the display and changed at any time by touching **-** or **+**.

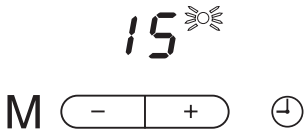
Switching a cooking zone off automatically

You can set a time at the end of which a given cooking zone will switch off automatically. This automatic switch-off function can be used on all of the cooking zones at the same time.

- Select a power level for the zone you require, e.g. back right, in the usual way.
- Touch the ◴ sensor until the indicator lamp for the selected zone flashes (back right).

If more than one cooking zone is switched on, the indicator lamps will light up clockwise beginning with the front left zone.

- Touch the **-** or **+** sensor until the time you require appears in the display, e.g. 15 minutes.



The time then counts down in minutes. The time remaining can be seen in the Timer/Memory display and changed at any time by touching **-** or **+**.

If you want to set another cooking zone to switch off automatically, follow the same steps as described above.

If more than one switch-off time is programmed, the shortest time remaining will show in the display, and the indicator lamp for that particular cooking zone will flash. All the other indicator lamps will light up constantly. If you want to check on the remaining time for another zone, touch the ◴ sensor until the indicator lamp for the zone you require flashes.

Timer starting value

The timer is set at the factory so that it starts with *01* or *99* when the **+** or **-** sensor is touched.

This setting can be adjusted so that the time you last used appears in the display when you press **+** or **-** (see "Programming - P14.").
Example:
If P14, S1 is programmed, and the last time the minute minder was used was for 5 minutes, *00* will appear in the display when you switch on the Timer; when you then touch + or -, the display will change to *05*.

You can still select any time you want, even if you have adjusted the timer default setting.

Memory function

The settings used on a particular cooking zone from switching on right through to switching off can be recorded as a Memory programme. Up to 5 of your favourite cooking processes can be saved as Memory programmes. However, only one programme can be recorded or used at any one time.
Memory programmes can be recorded on any of the cooking zones.
Each cooking zone can have more than one programme recorded on it.

Programme slots that have settings memorised to them are indicated by a dot after the number, for example:
P 1 Nothing saved in memory
P 1. Programme settings are saved in memory.

If all programme slots are occupied and you want to save a new cooking process, you will first have to delete one of the existing programmes.

Recording a Memory programme

The maximum time that can be recorded is 99 minutes with a maximum of 10 changes in power level.

- Switch the hob on.
- Press the **M** sensor.

P 1 will show in the Timer/Memory display.

- Touch the **+** sensor until the programme number you require shows in the display.
- Touch the **M** sensor until a long audible tone sounds.
- Within 10 seconds of this, switch on the cooking zone required.

The recording process now begins.

During recording, the indicator lamp for the cooking zone being used flashes in the Timer/Memory display, and the programme number lights up.

The process will be saved automatically when the cooking zone is switched off, or if you touch **M** until a long audible tone sounds. After being saved, the programme steps show in the display.

Times are displayed rounded up to the nearest full minute, but when the programme is running the steps are timed to the second.

Using a Memory programme

The same pan must be used in order to obtain the same cooking result as when the programme was recorded. The quantity and size of individual ingredients must also be the same.

- Switch the hob on.
- Press the **M** sensor.

P 1 will show in the Timer/Memory display.

- Touch the **+** sensor until the programme number you require shows in the display.
- Touch the **M** sensor until a long audible tone sounds.

The relevant cooking zone switches on automatically, and switches off once the programme has run. Whilst the programme is running, the indicator lamp for the cooking zone flashes in the Timer/Memory display, and the programme number shows alternately with the remaining time.

Checking the steps of a Memory programme

- Switch the hob on.
- Touch the **M** sensor.
- Touch the **+** sensor until the programme number you require shows in the display.

The applicable power level appears in the appropriate cooking zone display; the indicator lamp for the cooking zone flashes in the Timer/Memory display, and the time programmed for the power level appears. Times are displayed rounded up to the nearest full minute, but when the programme is running the steps are timed to the second.

Deleting a Memory programme

- Switch the hob on.
- Touch the **M** sensor.
- Touch the **-** or **+** sensor until the programme number you require shows in the display.
- Touch the **-** and **+** sensors **at the same time** until a long audible tone sounds, and the dot after the number is deleted.

Combi mode

The minute minder, automatic switch-off and memory functions can all be used at the same time.

If you wish to use the **minute minder at the same time as another function**:
Touch the ◴ sensor until the indicator lamps for the programmed cooking zones light up constantly, and *00* appears in the Timer/Memory display.

If you want to programme in **one or more switch-off times at the same time as another function**:
Touch the ◴ sensor until the indicator lamp for the required cooking zone flashes.

If you want to use the **memory function at the same time as another function**:
Follow the steps described in "Memory function".

Shortly after the last entry, the Timer/Memory display switches to the function with the shortest remaining time. Except: When a Memory programme is being recorded, all programmed times (minute minder, automatic switch-off) count down in the background. They only show in the display as *00* once they have completely finished running.

You can check the functions and remaining times which are counting down in the background by touching the ◴ sensor until the indicator lamp required
- flashes (Memory function or automatic switch-off).
- the indicator lamps light up constantly (minute minder).

Starting with the shortest remaining time which is showing in the display, all cooking zones that are in use and the minute minder are selected clockwise. Except: Recording a Memory programme.

Safety lock

Keep children away from the hob for their own safety.

Your appliance is equipped with a safety lock to prevent the hob and the cooking zones being switched on or any settings being altered.

The safety lock can be activated when the hob is switched off as well as when it is in use.

If the safety lock is activated **when the hob is switched off**, then the hob cannot be switched on.

If the safety lock is activated **when the hob is in use**:

– The power levels for the cooking zones and the timer settings cannot be altered.

– The cooking zones and hob can be switched off but once switched off cannot be switched on again.

To activate the safety lock:

■ Touch the safety lock sensor 🔒 until the relevant indicator lamp comes on.

The indicator lamp will go out after a short while.

The lamp will come on again to show that the safety lock has been activated, if

– you touch the safety lock 🔒 sensor.

– you try to change a setting.

To deactivate the safety lock:

■ Touch the safety lock sensor 🔒 until the indicator lamp goes out.

You can alter the setting from one finger to three finger operation (see "Programming - P4") to make it harder for children to operate the appliance.

Please note that the safety lock will deactivate if there is a power cut.

Stop and Go

Your appliance has a Stop and Go feature which, when activated, reduces the power of all switched on cooking zones to setting *1*. When Stop and Go is deactivated, the cooking zones resume at the power level which was last set.
If Stop and Go is not deactivated, the hob switches off after 1 hour.

To activate Stop and Go:

- Touch the sensor until you hear two consecutive beeps.
  Be careful not to continue touching the sensor for too long, as this will activate the safety lock.

The indicator lamp for the safety lock will start to flash. The power of the cooking zones in use will be reduced to setting 1, and a *1* will appear in the corresponding cooking zone displays.

When Stop and Go is activated
- the countdown of a time programmed in for automatic switch-off will be interrupted. When deactivated, the time will continue to run.
- the minute minder will continue without interruption.
- the recording of a Memory programme will be cancelled.

To deactivate Stop and Go:

- Touch the sensor until the indicator lamp goes out.

The cooking zones will now run at the level that was previously set.

Safety switch-off

Safety switch-off with an over-long cooking time

Your hob is fitted with a safety switch-off feature in case you forget to switch it off yourself.

If one of the cooking zones is heated for an unusually long period of time (see chart), and the power levels are not altered, the hob will switch itself off automatically and the appropriate residual heat indicator will appear.

Power level*	Maximum operating time in hours
1 / 1.	10
2 / 2.	5
3 / 3.	5
4 / 4.	4
5 / 5.	4
6	4
6.	3
7 / 7.	3
8 / 8.	3
9 / 9.	2
10 / 10.	2
11 / 11.	2
12	1

* The power levels with a dot after the number are only available if the power level range has been extended (see "Programming").

■ To use the cooking zone again, switch it back on in the usual way.

Safety switch-off if the sensors are covered

Your hob will switch off automatically if one or several of the sensors remain covered for longer than 10 seconds, for example, by finger contact, food boiling over or by an object such as an oven glove or tea towel.
An audible tone will sound every 30 seconds (for a maximum of ten minutes) and an *F* will flash in the display for the sensor which is covered.

■ Clean the control area or remove the obstruction.

This will turn off the tone and the *F* will go out.

■ Switch the hob back on again with the ON/OFF sensor ⏻. The cooking zones can now be used again as normal.

Overheating protection

Each cooking zone is equipped with overheating protection. An internal temperature limiter switches off the heating elements in the cooking zone before the ceramic surface overheats.

Once the ceramic has cooled down to a safe level the heating will automatically switch back on again.

Overheating can be caused by:

– switching on a cooking zone without a pan on it.

– heating up an empty pan.

– the base of a pan not sitting evenly on the cooking zone.

– the pan not conducting the heat properly.

You can tell that the overheating protection has activated because the heating switches on and off even when the highest setting is selected.

For Miele branded cleaning and conditioning products see "Optional accessories".

Do not use a steam cleaner to clean this appliance. The steam could reach electrical components and cause a short circuit.

Only use proprietary cleaning products which are suitable for cleaning ceramic hobs. Never use cleaners containing sand, soda, alkalis, acids or chlorides, oven sprays, dishwasher cleaner, nor steel wool, abrasive cleaning agents, hard brushes, scouring pads and cloths. You should also avoid using sponges etc. which have previously been used with abrasive cleaning agents, as this will damage the surface.

Do not use washing up liquid to clean the ceramic surface, as it can leave a blue sheen which may be difficult to remove.

Do not use sharp objects which may damage the seals between the ceramic surface and the frame or between the frame and the worktop.

To prevent the risk of spillages burning on, remove any soiling as soon as possible, and ensure that pan bases are clean, dry and free of grease.

The appliance should be cleaned after each use. Allow the hob to cool down before cleaning.

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Finally, clean the hob with a suitable proprietary ceramic hob cleaner (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaner whilst the hob is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally wipe the appliance with a damp cloth, and then dry it with a clean, soft cloth. Ensure that all cleaning agent residues are removed. Residues can burn onto the hob the next time it is used, and cause damage to the ceramic surface.

Spots caused by limescale deposits, water and aluminium residues (which have a metalic appearance) can be removed using the ceramic hob cleaner.

Should any **sugar, plastic or aluminium foil** spill or fall on to a hot cooking zone, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot using a shielded scraper blade. Take care not to burn yourself.
Allow the cooking zone to cool down, and then clean as described above with a suitable proprietary ceramic hob cleaner.

Appliances with **aluminium frames** (see data plate) are prone to scratching, alkali and acid damage. Take great care when cleaning the aluminium frame. Do not use cleaning agents for stainless steel or descaling agents on aluminium surfaces. Soiling should be wiped off as soon as possible after using the appliance. If the soiling is left for a long time it can have a damaging effect on the aluminium surfaces. Intensive cleaning with proprietary ceramic hob cleaners can cause the frame to take on a shiny appearance.

You can change the standard settings of your hob (see chart).

- With the hob switched off, touch the hob ON/OFF sensor ⏻ and the safety lock sensor 🔒 **at the same time** until the indicator lamp for the safety lock flashes.

A *P* (Programme) and an *S* (Status) will appear in the cooking zone display with a number which shows the current setting (see chart).

- To select the programme you want, touch the **+** or **-** sensor for the **front left** cooking zone, then select the required **status** by touching the **+** or **-** sensor for the **front right** cooking zone (see chart). You can alter several programmes one after the other in this manner.

To store the new settings in **memory**, touch the hob ON/OFF sensor ⏻ until the displays go out.
If you **do not** wish to store the settings in memory, touch the safety lock sensor 🔒 until the displays go out.

If you select the programming function whilst a residual heat indicator is on, the residual heat indicator will flash for up to 45 minutes after you have finished using the programming function. However, you can continue to use the appliance as usual during this time.

Programme*		Status**		Setting
P 0	Demonstration mode and factory default settings	S	0	Demonstration mode on
		S	**1**	Demonstration mode off
		S	9	Factory default settings reinstated
P 1	Keypad tone when a sensor is touched	S	0	Off
		S	**1**	On
P 3	Audible tone for the Timer	S	0	Off
		S	**1**	Audible tone on for 10 seconds
		S	2	Audible tone on for 4 minutes
P 4	Safety lock	**S**	**0**	One finger locking using 🔒
		S	1	Three finger locking using 🔒 and **+** on the two right-hand cooking zones
P 5	Stop and Go	S	0	Off
		S	**1**	On
P 6	Loudness of keypad and audible tones	S	0	Quiet
		S	**1**	Medium
		S	2	Loud

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Programme*		Status **	Setting
P 7	Extended cooking area when switching on a cooking zone	**S 0**	Not switched on at the same time Switches on at the same time as follows:
		S 1	Front left
		S 2	Front right
		S 3	Back middle (KM 5673)
		S 4	Back right (KM 5670)
		S 5	Front left and front right
		S 6	Front left and back middle (KM 5673)
		S 7	Front left and back middle (KM 5673)
		S 8	Front left and back right (KM 5670)
		S 9	Front right and back right (KM 5670)
		S 10	Switch on all extended areas
P 10	Power setting when the cooking zone is switched on	**S 0**	0
		S 1	6 (can only be selected when Auto heat-up is activated)
P 12	Auto heat-up	S 0	Off
		S 1	Activated by selecting the power setting using **-**
		S 2	Activated by selecting the power setting using **+**
		S 3	Activated every time the hob is switched on
P 13	Residual heat indicator	S 0	*H* as the residual heat indicator symbol
		S 1	*E* as the residual heat indicator symbol

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Programme*	Status**	Setting
P 14 Timer starting value	**S 0**	01 or 99
	S 1	The most recently set time (see "Timer default setting")
P 15 Timer functions	S 0	Minute minder only
	S 1	Auto switch-off only
	S 2	Minute minder and Auto switch-off
P 16 Power setting range	**S 0**	12 power settings (1, 2, 3 ... to 12)
	S 1	23 power settings (1, 1., 2, 2., 3 ... to 12)

* Programmes not shown here have no allocation.

** The factory default settings are shown in bold.

Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if...

... the hob or cooking zones cannot be switched on

Check whether

– the safety lock is activated. If necessary, deactivate it (see "Safety lock" and "Programming - P4").

– the mains fuse has tripped.

If none of the above is the case, then disconnect the appliance from the electricity supply for approx. 1 minute. To do this:

– switch off at the isolator, or

– disconnect the mains fuse.

Reset the trip switch in the mains fuse box, and switch the appliance back on. If it still will not switch on, contact a qualified electrician or the Miele Customer Contact Centre.

... the hob can be switched on and settings selected, but the cooking zones do not heat up

Check whether you set the demo-mode setting by mistake (see "Programming - P0").

... the hob switches off while it is in use, and the residual heat indicator or a flashing *F* appears in the display for at least one of the cooking zones and, if applicable, an audible tone sounds

One of the cooking zones has probably been on for too long, or one of the sensors may have been covered over (see "Safety switch-off").

.. the heating element for one of the cooking zones switches on and off

This is quite normal, and due to the electronic regulation of the heating element (see "How the cooking zones work").

If the heating element switches on and off when the highest setting has been selected, this indicates that the overheating protection mechanism has triggered (see "Overheating protection").

... the food in the pan hardly heats up or does not heat up at all when the Auto heat-up function is switched on

This could be because:

– there is too much food in the pan.

– the pan is not conducting heat properly.

Select a higher continued cooking setting next time, or start cooking at the highest setting and then turn down to a lower setting manually later on.

... it is taking too long for the contents of the pan to come to the boil

You can test the power level of the cooking zone (see "To test the power level").

... one or more residual heat indicators are flashing

– There was an interruption to the power supply during operation, and the hob has switched itself off.

The hob can be used again as normal. Check the cooking stage of the food and whether its condition has been affected by the power failure before switching the cooking zone(s) back on again.

– The residual heat indicators have lit up during programming.

... numbers light up in the Timer display, and *R*, *F* and numbers light up in the cooking zone display, when the hob is switched off.

The sensitivity level of the sensors has altered and they are unable to recalibrate automatically. The sensors must be recalibrated manually (see "Calibrating the sensor switches").

If this does not solve the problem, please call the Miele Customer Contact Centre.

... an *F* appears in the display for the left hand cooking zones, an *E* appears in the display for the right hand cooking zones and numbers appear in the timer display.

Interrupt the power supply to the hob for approx. 1 minute.

If the problem persists after reconnecting the appliance to the power supply, please contact the Miele Customer Contact Centre.

You can test the power level of a cooking zone by measuring how long it takes to bring a specific amount of water to the boil.

The pan (and lid) must be stainless steel or enamel. The diameter of the pan must match the cooking zone, and be flat-bottomed or slightly concave.

- Take a note of the diameter and wattage of the cooking zone to be tested (see "Guide to the appliance - Cooking zones").
- Fill the pan with the quantity of water given in the table.
- Place the pan with its lid on the cooking zone.
- Switch on the cooking zone at the highest setting.
- Note the time it takes for the water to boil.

The power level for the cooking zone is fine if the water boils within the time given in the table.

The time can vary if:
- there is low or excess voltage
- very cold water is used
- an unsuitable pan is used
- the pan is not covered.

To test the power level

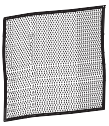
∅ cooking zone in cm	Rating in watts for 230 V	Quantity of water in litres	Max duration in minutes (approx.)
12.0	700 / 750	1.0	13.0
14.5	1000 / 1100	1.0	9.0
14.5	1350	1.0	8.0
17.0	1500	1.5	9.5
18.0	1250	1.5	11.0
18.0	1700 / 1800	1.5	9.0
21.0	2000	2.0	10.5
21.0	2200 / 2300	2.0	9.5
23.0	2500	2.0	9.0

The Miele range has cleaning products especially for your appliance.

Ceramic and stainless steel hob cleaner 250 ml

Removes heavy soiling, limescale deposits and aluminium residues

E-Cloth



Removes finger marks and light soiling

These products can be ordered via the internet (depending on country) or from the Miele Customer Contact Centre (see back cover).

After sales service, data plate

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– Your Miele dealer, or

– the Miele Customer Contact Centre (see back cover for address).

When contacting Miele, please quote the model and serial number of your appliance. These are given on the data plate.

Please note that telephone calls may be monitored and recorded to improve our service.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.

Safety instructions for installation

Fit the wall units and extractor hood before fitting the hob to avoid damaging the appliance.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ This equipment may only be used in mobile installations such as ships, caravans, aircraft etc. if a risk assessment has been carried out by a suitably qualified engineer.

▶ The hob may not be built in over a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.

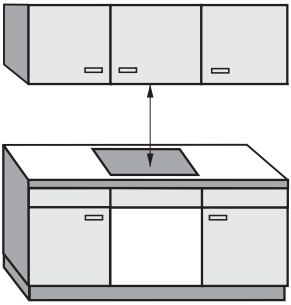
▶ After installing the hob, ensure that the connection cable cannot come into contact with the underside of the appliance. Make sure that there is no mechanical obstruction, such as a drawer, which could damage it.

▶ Observe carefully the safety distances given on the following pages.

▶ Do not use any sealant except where expressly instructed to do so. The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop (see section "Sealant").

All dimensions in this instruction booklet are given in mm.

Safety distance above the hob



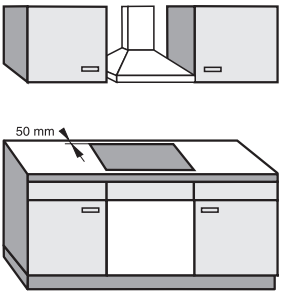
A minimum safety distance must be maintained between the hob and the cooker hood above it. See the cooker hoods manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between it and the hob below.

When two or more appliances are installed together below a cooker hood, e.g. an electric hob and a gas wok combiset, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

Safety distances to the sides of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the hob (see illustrations).

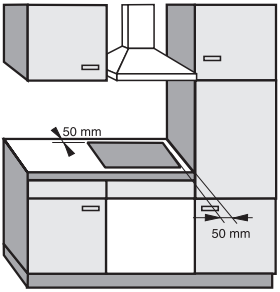


Recommended

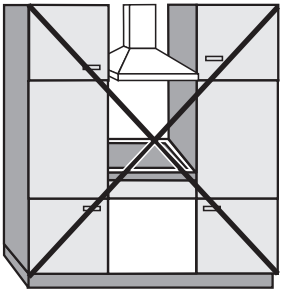
The following minimum distances should be adhered to for safety reasons:

– 50 mm to the right or left of the worktop cut-out to the nearest piece of furniture (e.g. tall unit).

– 50 mm from the worktop cut-out to the rear wall.



Not recommended

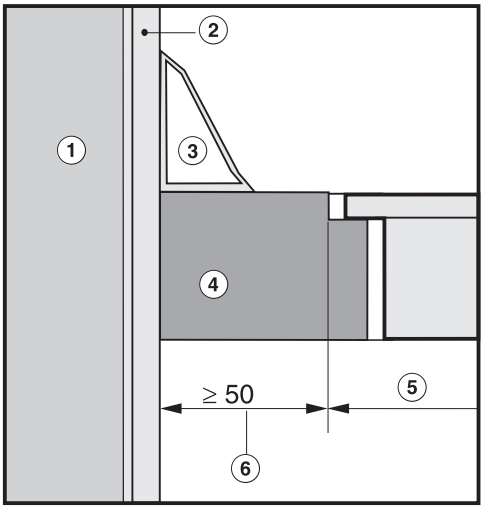


Not allowed

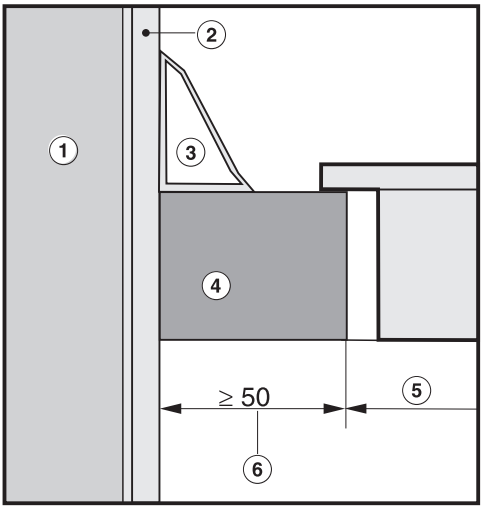
Safety distance when installing the appliance near a wall with additional niche cladding

There must be a minimum distance of 50 mm between the niche cladding and the worktop cut-out.
This distance is only necessary for niche cladding made of wood or any other combustible material. For non-combustible materials (metal, ceramic tiles or similar), this dimension can be reduced by the thickness of the niche cladding material. The materials can warp or distort when subjected to high temperatures.

Flush-fitted hobs



Hob with frame or bevelled edge



① Masonry

② Niche cladding

③ Backmould

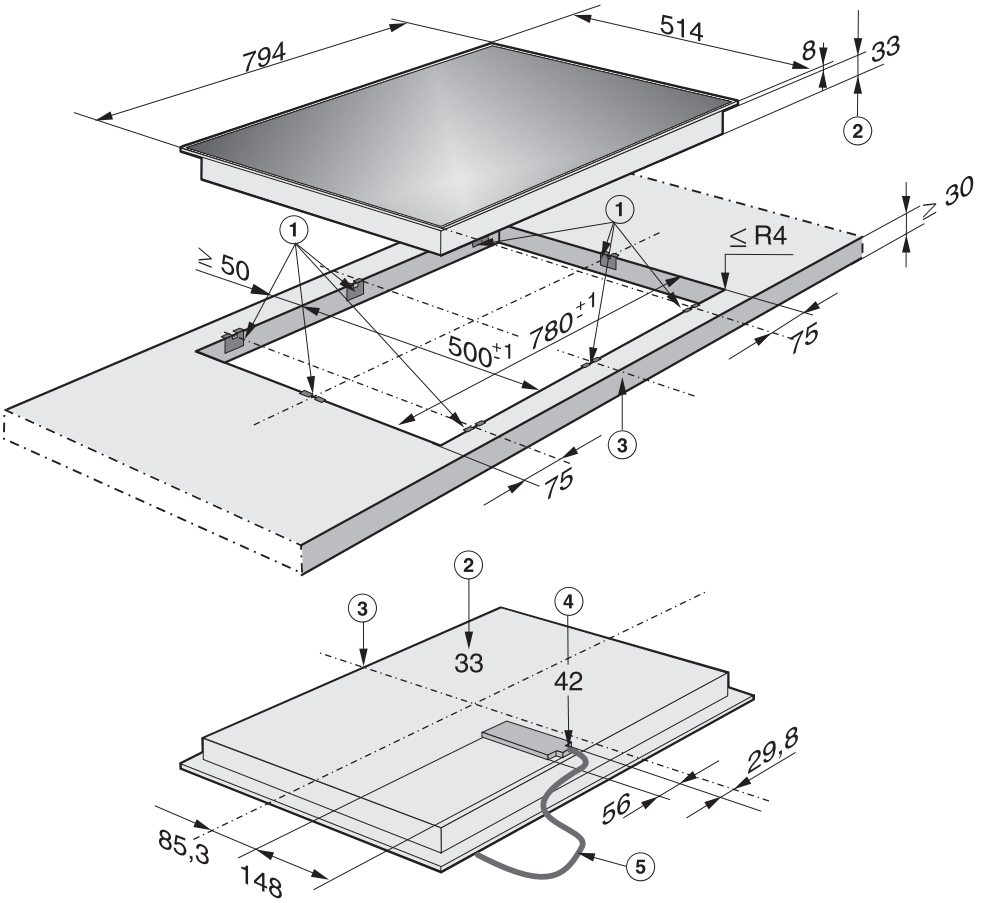
④ Worktop

⑤ Worktop cut-out

⑥ Minimum distance of 50 mm

Building-in dimensions

KM 5670



① Spring clamps

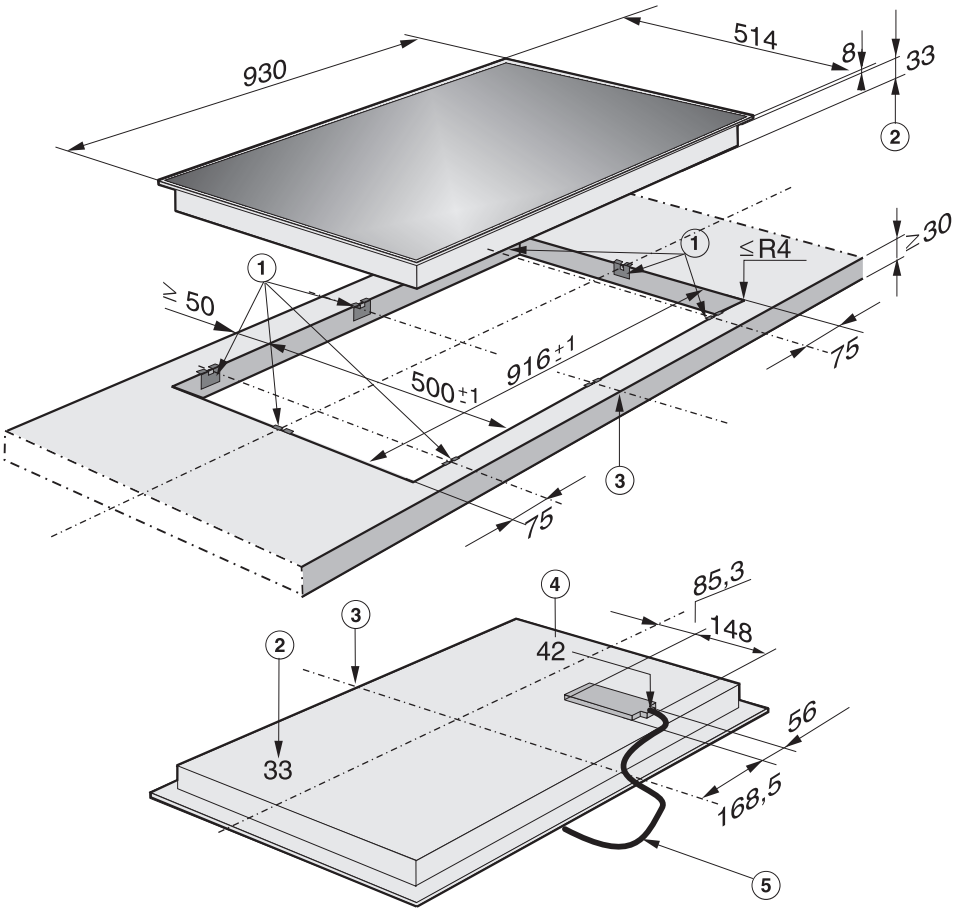
② Building-in depth

③ Front

④ Building-in depth for mains connection cable

⑤ Mains connection cable, L = 1440 mm

KM 5673



① Spring clamps

② Building-in depth

③ Front

④ Building-in depth for mains connection cable

⑤ Mains connection cable, L = 1440 mm

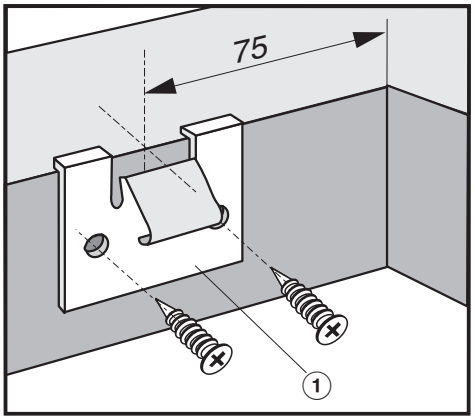
Preparing the worktop

- Make the worktop cut-out following the dimensions applicable. Remember to maintain the **minimum safety distance** from the back wall, as well as from any tall unit or side wall to the right or left of the hob. See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius (≤ R4) can be carefully scribed to fit.

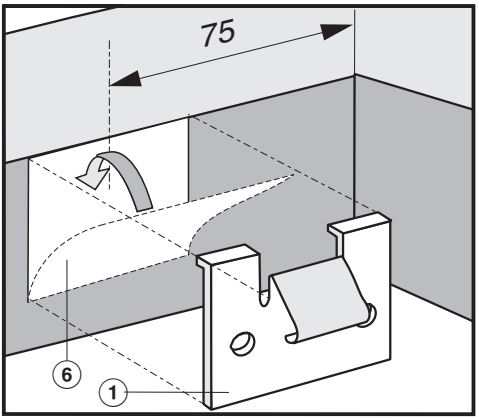
Fixing the spring clamps

Worktops made of wood

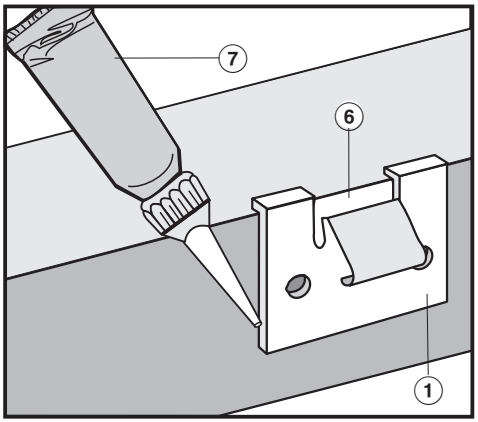


■ Position the spring clamps (supplied) ① in the positions shown (see "Building-in dimensions") by placing them on the upper edge of the cut-out as illustrated, and secure with the 3.5 x 25 mm screws supplied.

Granite and marble worktops



■ Position the spring clamps ①, and fix in place using double-sided tape ⑥.



■ Apply silicone ⑦ to the side edges and lower edge of the spring clamps.

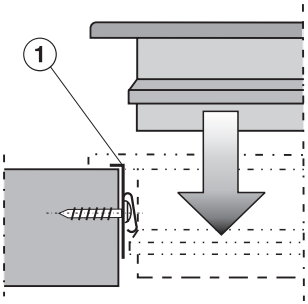
The screws are not required for granite or marble worktops.

Installing the hob

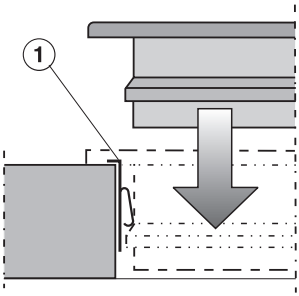
- Feed the hob connection cable down through the cut-out.
- Lightly position the hob on the spring clamps ①.
- Using both hands, press down evenly on the sides of the hob until it clicks into position. When doing this make sure that the seal under the hob sits flush with the worktop on all sides. This is important to ensure an effective seal all round. Do not use sealant.
- Connect the hob to the mains.
- Check that the hob works.

The hob can now only be removed with a special tool.

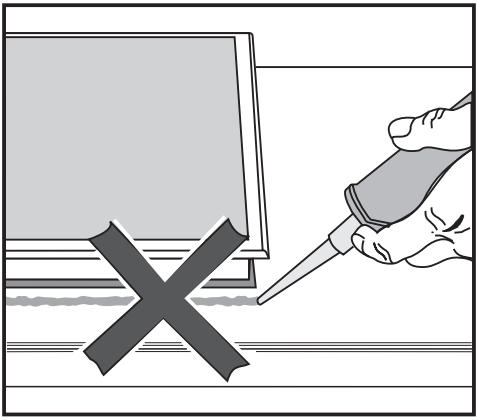
Wooden worktops



Granite and marble worktops



Sealant



Do not use any sealant unless expressly instructed to do so. The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop.

Do not use sealant between the frame of the top part of the hob and the worktop.
This could cause difficulties if the hob ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person, in strict accordance with current local and national safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

A damaged cable must be replaced by a suitably qualified electrician with a special connection cable of type H 05 W-F or H 05 RR-F, available from the Miele Customer Contact Centre.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a suitable isolator which complies with national and local safety regulations, and the On/Off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to install a residual current device (RCD). Please contact a qualified electrician for advice.

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

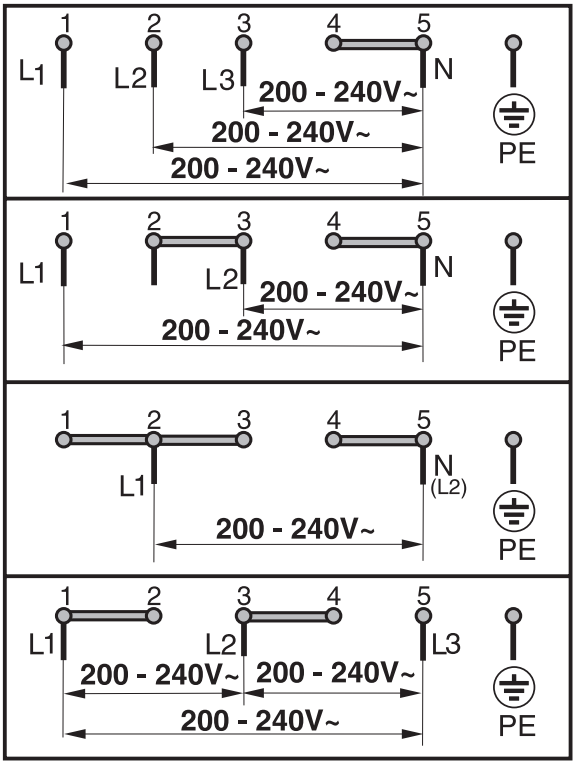
Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and where there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Wiring diagram



N.B. This appliance is supplied single phase only in the U.K. / AUS / NZ

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